IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1.(Currently Amended) A deep fat fryer including:

a frying pan;

a heating element for heating a cooking medium in the frying pan;

a temperature sensor circuit for sensing a temperature of the cooking medium in the frying pan and generating a temperature signal representing the sensed temperature in the frying pan;

a heater control for activating and deactivating the heating element; and

a control system operatively connected to the temperature sensor circuit and to the heater control, the control system being adapted

(1) for thermostatically activating the heating element in response to a low temperature signal from the temperature sensor circuit representing the sensed temperature is at or below a lower limit value and deactivating the heating element in response to a high temperature signal from the temperature sensor circuit representing the sensed temperature is at or above an upper limit value; and (2) for generating a food lowering command signal commanding the lowering of food in response to the temperature signal from the temperature sensor circuit;

wherein the control system, while the heating element is active, is adapted for generating a first food lowering command signal for loading food in response to the temperature signal representing a first predetermined sensed temperature below said upper limit value and for generating a second food lowering command signal for immersion of the food in the cooking medium in response to the temperature signal representing a second predetermined sensed temperature below said upper limit value but greater than said first predetermined sensed temperature;

the control system being further adapted for generating the

second food lowering command signal based on steepness of a temperature rise over time of the temperature and a desired time between generation of the food lowering command signal and when the upper limit value of the sensed temperature would be reached.

2. (Previously Presented) The deep fat fryer according to claim 1, wherein the control system is adapted for generating the food lowering command signal in response to a first occurrence of the temperature signal from the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value after switching on of the fryer or after heating up the cooking medium from a temperature below a lowest possible frying temperature.

3. (Previously Presented) The deep fat fryer according to claim 1, further including a user interface operatively connected to the control system for setting a boost condition wherein, in said boost condition, said upper limit value of the sensed temperature and said second predetermined sensed temperature below

said upper limit value are temporarily increased.

4. (Previously Presented) The deep fat fryer according to claim 3, wherein said control system is adapted for determining said temporarily increased upper value of the sensed temperature by adding a predetermined increase to said upper limit value of the sensed temperature.

5. (Previously Presented) The deep fat fryer according to claim 4, wherein the control system is adapted for ending the boost condition in response to a temperature signal representing said increased upper limit value.

6. (Previously Presented) The deep fat fryer according to claim 3, wherein the control system is adapted for ending the boost condition in response to expiry of a predetermined period of time after start of the boost condition.

7. (Currently Amended) The deep fat fryer according claim 1,

further comprising at least one signal generator adapted for generating a human perceptible ~~food lowering command~~ signal in response to the food lowering command signal from the control system.

8. (Currently Amended) The deep fat fryer according to claim 7, further including a basket and a basket lift for lowering the basket into the cooking medium in the frying pan and lifting the basket out of the cooking medium, and adapted to lower the basket into the cooking medium in response to the second food lowering command signal from the control system, the control system being adapted to generate ~~the food lowering command signal causing generation of~~ the human perceptible signal before generation of the second food lowering command signal causing the basket lift to lower the basket into the cooking medium.

Claims 9-19 (Canceled)